

Mustard: In a 1-cup glass measure, combine garlic and water. Microwave on high for 30 seconds. Stir in remaining mustard ingredients. Spread onto both sides of steaks.

Grill: Place steaks on grill over medium ash-covered coals. Grill top loin steaks uncovered for 16 to 18 minutes (rib eye steaks 12 to 14 minutes) for medium rare to medium doneness, turning occasionally. Season steaks with salt, as desired. Carve steaks crosswise into thick slices.

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From the kitchen of: Montana Beef Council

Recipe: Grilled Herb Mustard Steaks



2 well-trimmed boneless beef top loin or rib eye steaks cut 1 inch thick (approx. 1 lb.)

Herb Mustard:

- 2 teaspoons water
- 2 large cloves garlic, crushed
- 2 tablespoons Dijon-style mustard
- 1 teaspoon dried basil leaves
- 1/2 teaspoon pepper
- 1/2 dried thyme leaves